



江戸前綴り

## 鮨と肴の舞台

A Culinary Stage of Sushi and Side Dishes

¥22,000

毛蟹と漬けラディッシュ 柑橘ジュレ掛け

Taste of Freshness

Boiled Hairy Crab,  
pickled Radish and Seasonal Greens with Citrus flavored Jelly

平目 小肌 金目鯛湯霜

Sushi Platter ~ Introduction

Kelp-marinated Flounder,  
Marinated Gizzard Shad and Rare-broiled Splendid Alfonsino

車海老 焼きメカジ

Sushi Platter ~ Development

Boiled Tiger Prawn and broiled Marinated Mackerel

赤貝

Seasonal Sashimi

Ark Shell

Served with Wasabi, Sudachi Citrus and Soy Sauce

米沢牛ローストビーフ あげがらし

Bounty of the Mountain

Roasted Premium Yonezawa Beef  
with grilled Lady's Finger and "Akegarashi",  
a Traditional Japanese fermented Mustard Seasoning

赤身ヅケ 本鮪すき身の手巻き 中とろ 玉子焼き

Sushi Platter ~ Twist

Pacific Bluefin Tuna Sushi Assortment  
Marinated Red Tuna with Soy Sauce, Tuna Hand Roll, Medium Fatty of Tuna  
Accompanied with Edo-style Egg Omelet

鮑の磯焼き

Bounty of the Sea

Steamed Abalone grilled in Its Shell  
Served with Abalone Liver Sauce

煮穴子 葉山うに 干瓢巻き

Sushi Platter ~ Conclusion

Boiled Conger Eel,  
Sustainable Sea Urchin "Hayama Uni" and rolled Sushi with braised Gourd

蛤吸い 木の芽 巻き湯葉

Accompanied with Hard Clam,  
Rolled Bean Curd Skin and Japanese Pepper Bud in Dashi Broth

季節の果物

Finale

Seasonal Fruit of the Day

※全て税込価格です。別途サービス料 10%を加算させていただきます。

\*All prices are in Japanese Yen, inclusive of consumption tax  
and subject to an additional service charge.